

BOATHOUSE GRILLE

MOTHER'S DAY MENU

STARTERS

SHAREABLES

SPICY EDEMAME 8

Tossed in spicy chili oil and smoked salt

AHI TUNA 16

Sliced Ahi Tuna, Wasabi and Sweet Soy

COLOSSAL CRAB COCKTAIL 18

Sweet lump crabmeat on a bed of arugula, cocktail sauce

SHRIMP COCKTAIL 16

Chilled Jumbo Shrimp, cocktail sauce

BRUSSELS SPROUTS 7/10

Nutty fried Brussels sprouts, tossed with bacon jam and toasted walnuts

BANGIN' SHRIMP 12

Crispy Cornmeal dusted shrimp, tossed in our spicy Boathouse sauce

CALAMARI 14

Lightly breaded and fried calamari tossed in sweet pineapple chili glaze

MEATBALL TRIO 12

Topped with Pomodoro and Parmesan

CHICKEN DUMPLINGS 10

Chicken and Lemongrass with Ponzu Sauce

GRILLED ARTICHOKE 15

Char-grilled marinated long-stem artichokes with lemon aioli

ENTREES

SERVED WITH HOUSE SALAD

CHICKEN PICATTA 26

Pan seared chicken breast in lemon butter caper sauce, rice pilaf and vegetable

DIVER SCALLOPS 35

Pan seared scallops with Saffron Butter Sauce, Rice Pilaf and Vegetable

FUSILLI ALA VODKA 21

Fusilli pasta tossed with vodka tomato cream sauce and Parmesan. Add Chicken 6 | Shrimp 9

BOATHOUSE SALAD 18

Spring Mix Lettuce, Tri-Colored Carrots, Cherry Tomatoes, Buttery Croutons, and Choice of Chilled Jumbo Shrimp, or Grilled Steak with our House White Balsamic Dressing.

PRIME RIB 35

Tender slow-roasted Prime Rib, au jus, garlic mashed potato and vegetable

CENTER CUT PORK CHOP 32

Frenched bone-in chop balsamic onion jam, garlic mashed potato and vegetable

EGGPLANT ROLLATINI 24

Herbed ricotta stuffed eggplant topped with Pomodoro served with side of pasta

SHRIMP SCAMPI 27

Sauteed shrimp with Fettucine in a lemon, wine and garlic sauce

STUFFED SOLE 28

Baked crab and scallop stuffed sole, rice pilaf and vegetable.